

YARRA YERING

2021 AGINCOURT CABERNET MALBEC

80% CABERNET SAUVIGNON, 20% MALBEC

Alcohol: 13.5%

VINES

Cabernet Sauvignon was first planted in the Agincourt block in 1995 and blended with Malbec planted in 1990. Today, the blend evolution includes modern Cabernet clones 412 and WA Cape. We have also begun to explore additional Malbec clones.

WINEMAKING

Hand harvested; the Cabernet is destemmed, berry sorted, then crushed into half-tonne open fermenters. A small amount (5%) was whole bunch fermented for extra lift and perfume. Malbec is destemmed into small fermenters and hand plunged twice daily. Maturation in French Bordeaux-shaped barrels, 15% new oak to enhance the juicy fruit palate and immediate enjoyment.

WINE

Perfume is the signature of this wine with lifted violets, bramble and redcurrant fruits. Bright fruit flavours include cranberry, mulberries and blueberries. Fresh nettle presents a leafy lift and clove spices dance with vibrant acidity and the elegant fruit drive. The Malbec brings the energy and crunch to the wine. A wine of wonderful fruit purity.

CELLARING

Crafted to be approachable when young, yet will evolve for 5+ years under suitable cellaring. The aromatics and accessible fruit palate make for a deliciously approachable Cabernet blend.

ACCOLADES

Cabernet Blends Trophy, National Wine Show of Australia 2023
Gold Medal, 2023 Melbourne Royal Wine Awards
Gold Medal, 95 Points – Decanter World Wine Awards 2023
Gold Medal, 2022 Melbourne Royal Wine Awards
96 Points – Halliday Wine Companion 2024

